

BEVERAGE

	GLASS		BOTTLE
	150 ml	250 ml	
SPARKLING			
Rothbury Estate Sparkling Cuvee, Blend of Regions	10	16	46
T'Gallant Prosecco, Italy	13	19	55
Seppelt Salinger NV Premium Cuvee, Heathcote, VIC	15	22	64
Innocent Bystander Moscato, Healesville, VIC	15	22	65
Veuve Clicquot, French Champagne	-	-	220
G. H. Mumm, French Champagne	-	-	155
WHITE WINE			
Leo Buring Riesling, Eden Valley, SA	12	18	53
Cape Schanck Pinot Grigio, Mornington Peninsula, VIC	12	18	53
Secret Stone Pinot Gris, Marlborough, NZ	12	18	53
Rothbury Estate Sauvignon Blanc, Blend of Regions	10	16	46
Shaw and Smith Sauvignon Blanc, Adelaide Hills, SA	18	26	80
Squealing Pig Sauvignon Blanc, Marlborough, NZ	12	18	53
Rothbury Estate Chardonnay, Blend of Regions	10	16	46
St. Huberts the Stag Chardonnay, Coldstream, VIC	14	21	62
RED WINE			
Coldstream Hills Pinot Noir, Yarra Valley, VIC	16	23	71
Fickle Mistress Pinot Noir, Marlborough, NZ	14	21	62
Audrey Wilkinson Merlot, Orange, NSW	14	21	62
Gentleman's Collection Shiraz, Hunter Valley, SA	14	21	62
Pepperjack Cabernet Sauvignon, Barossa Valley, SA	16	23	71
Wynn's Coonawarra Black Label Cabernet Sauvignon, SA	18	26	80
Rothbury Shiraz Cabernet, Blend of Regions	10	16	46
Wolf Blass Private Label Shiraz, Barossa Valley, SA	12	18	53
Seppelt One Mile Drive Shiraz, Heathcote, VIC	14	21	62
Precipice Syrah, Yarra Valley, VIC	16	23	71
Hedonist Sangiovese Rose, McLaren Vale, SA	14	21	62
Penfolds Bin 28 Shiraz, Barossa Valley, SA	-	-	110
BEERS ON TAP			
Carlton Draught	POT 8	SCHOONER 11	PINT 14
Stella Artois	10.5	-	15
BOTTLED BEER			
Cascade Premium Light	8.5		
Great Northern	9.5		
James Boag's Premium	9.5		
Pure Blonde	9.5		
Victoria Bitter	9.5		
Coopers Pale	10.5		
Crown Lager	10.5		
Fat Yak	10.5		
Asahi	11		
Corona	11		
Peroni	11		
Bulmers	11.5		
COCKTAILS			
Cosmopolitan Espresso Martini Toblerone Daiquiri Piña Colada Margarita Long Island Iced Tea Mojito Martini Blue Lagoon	22.5		
NON-ALCOHOLIC			
Juices Soft drinks	5		
Coffee Tea	5.5		
Sparkling Water or Still Mineral Water	8		
Bundaberg Ginger Beer Heineken 0.0	7.5		
Milkshake Iced coffee Iced chocolate	9		
Decaf Coffee with soy or almond milk	6.5		

Spirits and mocktails available at the bar.



**SIMPLY
DELICIOUS**

Radisson

Radisson
ON FLAGSTAFF
GARDENS MELBOURNE

**IN-ROOM
DINING**

Please dial 4 to place your order.
A tray charge of \$5 applies to each order.

BREAKFAST

6:30 am to 10:30 am (Weekdays)

7:00 am to 11:00 am (Weekends and Public Holidays)

CONTINENTAL BREAKFAST at \$30 includes all cold items

FULL BREAKFAST at \$38 includes all cold items plus 1 dish from hot selection and your choice of 2 sides

**Vegetarian, vegan and gluten-free options are available on request.*

Selection of Tea and Coffee with Choice of Milk
low fat or full cream 5.5 soy or almond 6

Orange or Apple Juice 5.5

Assorted Pastries 10

COLD SELECTION

Diced Fruit Bowl 8

Cold Cuts Plate 10.5
Salami, ham, smoked salmon

Cheese Plate 8

Yoghurt 4.5

Cereals 8
Special K, corn flakes, rice bubbles (low fat, full cream or soy milk)

Choice of Toast with Condiments (White, multigrain, whole wheat) 2

HOT SELECTION

Omelette 15.5
Choice of: mushroom, onions, tomatoes, spinach, bacon, cheese, chilli

Eggs Your Way* 12.5
Poached, sunny side up, over easy, boiled

**All egg orders are served with roasted tomato and hash brown*

Choice of Sides 4.5/side
Sausage, baked beans, mushroom, bacon, hash brown, slow roasted tomatoes

Oatmeal Porridge with Seasonal Berries 17
Oats cooked with choice of low fat or full cream milk
Flavour: plain or cinnamon

Pancake or Waffle 14
Served with maple syrup and accompaniments

DINNER

5:00 pm to 10:00 pm

Chicken 65 20
Southern Indian spice marinated fried chicken served with tomato chutney

Caesar Salad (GFR) 20.5
Romaine lettuce, white anchovies, poached egg, parmesan and prosciutto
add chicken 8.5 add shrimp 12.5

Quinoa and Lentil Tian 🍏 (GF) (V) (Vegan) 19.5
Avocado mousse, sundried tomatoes, roasted seeds, compressed melon and cornchips
add chicken 8.5 add shrimp 12.5

Soup of the Day 12.5
Market fresh ingredients with grilled Turkish bread

HQ's Club* 29.5
Chicken, fried egg, bacon, mixed greens, tomatoes, seeded mustard mayo on sourdough bread

Victorian Beef Sandwich* 30
Pasture-fed black angus, roast pepper, jalapeño, Hungarian salami, cream cheese, caramelised onion in herb focaccia

Fish and Chips* 30
Orly battered seasonal catch and homemade tartar sauce

Victorian Wagyu-Style Beef Burger* 30
Caramelised onion, crisp lettuce, tomatoes, pickles, bacon, fried egg, local cheddar

**Served with fries and side salad*

Alleppey Fish Curry 🍏 (GFR) 34
Catch of the season braised in Southern Indian curry with coconut milk, chilli.
Served with steamed rice, papadum and paratha

Southern Indian Vegetable Curry (V) 28.5
Seasonal vegetable braised in Southern Indian curry with coconut milk.
Served with steamed rice, papadum, paratha

PASTA Choice of penne or spaghetti

Pollo Con Tomate Grilled chicken, tomato ragout, basil 30.5

Alfredo (V) Forest mushroom, parmesan, herbs, cream 28

Bolognese Beef ragout, tomatoes, herbs 30.5

FROM THE GRILL: Selection of premium Victorian produce cooked on the chargrill.

5:00 pm to 9:30 pm

All items served with thick cut fries and house salad.

Grain Merchant T Bone (400 gms)* 59
Marble score 2+, 70 days grain fed Victorian Angus

Pure Southern Beef Rib Eye (350 gms)* 65
Southern Victoria pasture fed Black Angus

Half Free-Range Chicken 40

Catch of the Season Market Price

SELECTION OF SAUCE

Creamy Mushroom Pepper Corn Peri Peri
Herb Butter House Tartar *add additional sauce 5

SIDES

Crushed Potatoes, Shallots and Parsley (V) (GF) 12

Seasonal Vegetables (V) (GF) 12

FRIES

Thick cut 12.5 Half portion 7.5
Potato wedges 12.5 Half portion 7.5
Sweet potato 12.5 Half portion 8

DESSERT

5:00 pm to 10:00 pm

Coffee Stone (N) 20
Soft caramel hazelnut and flourless chocolate cake wrapped in coffee mascarpone mousse and a crisp outer chocolate shell

Sticky Date Pudding 19.5
Warm butterscotch sauce, vanilla ice cream and orange

Classic Cheese Cake with seasonal berries and fruits 20

Selection of Ice Cream and Sorbet 15.5

Cheese Board 30
Selection of three Victorian cheeses with condiments, crackers and nuts

OR

Single Cheese (50 g) with condiments, crackers and nuts 16.5

SNACKS (Day & Night)

11:00 am to 7:00 am

Caesar Salad (GFR) 22.5
Romaine lettuce, white anchovies, poached egg, parmesan, prosciutto
add chicken 10 add shrimp 14

Victorian Beef Sandwich 34.5
Pasture-fed black angus, roast pepper, jalapeño, Hungarian salami, cream cheese, caramelised onion in herb focaccia (served with fries and side salad)

Toasties in Turkish Bread

Ham and Cheese 15
Cheese and Tomato 14

Southern Indian Vegetable Curry (V) 28.5
Seasonal vegetable braised in Southern Indian curry with coconut milk.
Served with steamed rice, papadum, paratha

Fries 13
Fries | potato wedges | sweet potato

Selection of Ice Cream and Sorbet 16

🍏 (V) Vegetarian (GF) Gluten-Free (GFR) Gluten-Free on request
🍏 Healthy Option (N) Contains Nuts (LFR) Lactose-Free on request

Please advise if you have other dietary requirements.
A tray charge of \$5 applies to each order.